

# Online IOSH 'Food Safety Foundation Course in Catering'



## COURSE DURATION:

6 - 7 hours

## TARGET AUDIENCE:

- New starters
- Any worker engaged in handling food

## AVAILABLE IN:

- Audio

## DELIVERED VIA:

- Intranet
- Internet
- CDROM

Food safety training is essential for any food business that aims to create and encourage a food safety culture. It is a legal requirement for staff involved in food handling to be adequately trained and supervised in line with their work activity.

This highly interactive and engaging Food Safety Foundation course is IOSH accredited, meets UK / EU Legal requirements and is compatible with the relevant Level 2 syllabuses.

### Module 1:

#### Introduction to Food Safety

- Food Safety and Why It Is Important

### Module 2:

#### The Law and Food safety

- Food Businesses and Food Handlers
- Reporting, Record Keeping and Training
- Understanding the principles of hazard and risk

### Module 3:

#### Food Safety Hazards and Risks

- Hazards and Risk
- Food Safety Hazards, Their Sources and Effects
- Understanding Bacteria
- How Food Safety Risks Arise

### Module 4:

#### Risk Control - Temperature, Preservation and Storage

- Temperature Control
- Refrigeration, Chilling and Cold Holding
- Cooking, Hot Holding and Re-heating
- Food Preservation
- Storage

### Module 5:

#### Risk Control - People, Places and Pests

- Food Handlers and Personal Hygiene
- Work Areas
- Food Premises and Equipment
- Pest Control
- Allergens

Successful completion results in the award of an IOSH 'Food Safety Foundation Course in Catering' certificate.

For further information or to arrange for a free evaluation of this course contact **Safety4Business** at:  
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